



# ZACCAGNINI

## PINOT GRIGIO I.G.T.

**Area of Production:** Colline Pescaresi, Abruzzo, Italy

**Varietal:** 100% Pinot Grigio

**Alcohol:** 12.5%

**Wine Notes:** A tropical fruit bouquet and extremely pleasant aromas are on the nose, leading to a fresh, well-balanced wine. It possesses great minerality, a generous mouthfeel and a crisp, refreshing finish.

**Wine Making Technique:** The Pinot Grigio is made from grapes from a single vineyard, in the hills outside the seaside resort town of Pescara, on the Adriatic Sea. The vines are farmed sustainably and hand harvested. Fermentation occurs with gentle grape pressing, cold skin contact, vacuum pressing and a low temperature maceration. The entire fermentation process is carefully managed so the wine can preserve all of its delicate and complex aromas. It sits on the lees for about 3-4 months and then further aged in stainless tanks before bottling with a Stelvin (screw cap) closure.

**Recommended Pairings:** Perfect for aperitifs! It also pairs well with various antipasti, seafood, grilled veggies, rotisserie chicken and lighter pork preparations.

**Reviews:**

90 pts - 2018 vintage - BTI

**UPC Code:** 089475501199





CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N.  
1308/13

CAMPAIGN FINANCED ACCORDING TO REG CE N. 1308/13